

# Cesky Lezak Svetly 12 BLG

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **23**
- SRM **4.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (69%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (23%)	79 %	16
Grain	Strzegom Karmel 30	0.2 kg (4.6%)	75 %	30
Grain	Płatki pszeniczne	0.15 kg (3.4%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	12 g	55 min	12 %
Boil	Saaz (Czech Republic)	25 g	20 min	4 %
Boil	Saaz (Czech Republic)	20 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra	Lager	Liquid	100 ml	Omega